Obituaries

Walter Charles Anderson

PAMPLIN - Walter Charles Anderson, 82, Route 1, Pamplin, died at 8:30 a.m. Saturday, June 13, at his residence.

He was born in Montgomery County, a son of the late Frank Anderson and Gillie Wilson Anderson. He was a retired farmer.

He is survived by his wife, Louvenia McDaniel Anderson and one son, C. Swanson Anderson, Farmville.

Graveside funeral services will be conducted at 11 a.m. Monday, June 15 at Trinity Memorial Garden, Farmville, by the Rev. Lowell Thornton.

Those wishing to make memorials please consider their favorite charity.

Robinson Funeral Home is in charge of arrangements.

Benjamin L. Clark Jr.

Benjamin Llewellyn Clark Jr., 85, lately of Heritage Hall, Blackstone, husband of the late Louise Boisseau Clark, a native of Dinwiddie County and former resident of Franklin and Petersburg, died Wednesday, June 10, 1981, in Petersburg General Hospital following a brief illness.

Clark, a former Seaboard Coastline Railroad employee, served that company as agent in Franklin and Petersburg before his retirement. In World War I he served as a member of the American Expeditionary Forces in France and was cited for bravery under enemy fire on three occasions during the Muse-Argonne Offensive in the fall of 1918.

He was a former member of the Blandford Masonic Lodge in Petersburg.

He is survived by a daughter, Anne C. Pittman of Appomattox; a son, Francis E. Clark of Franklin; two sisters, Pearl Beville and Mattie Spivey, both of Petersburg; and three grandchildren, Thomas Clark Pittman and Frederick and David Clark.

Funeral services were conducted Friday, June 12 at 2:30 p.m. in Blandford Cemetery, Petersburg by the Rev. Roger Tilden.

J. T. Morriss & Son, Petersburg, was in charge of arrangements.

Gertrude MacKenzie Morris

Mrs. Gertrude MacKenzie Morris, 78, died at 1:20 a.m. Monday morning, June 15 at the St. John Nursing Home, Lynchburg. She was twice married; her first husband was the late Paul Harris and her second husband was the late Wiley Martin Morris.

Born in Radford, Va., she was a daughter of the late Lettie Collins MacKenzie and the late John S. MacKenzie. She was a graduate of Radford High School and Radford State Teachers College and taught in the Appomattox High School for 20 years. She was a member of Liberty Church and of the United Daughters of Confederacy.

Funeral services will be conducted by the Rev. Rex Bennett and Dr. Carl Collins from Robinson Funeral Home at 11:00 today (Wednesday) with burial in the Liberty Cemetery.

Pharr (Buck) Thompson

Pharr Alfred (Buck) Thompson, 66, 317 Rainbow Forest Drive, died Sunday morning, June 14, in Virginia Baptist Hospital. He was the husband of Lillian Wilkerson Thompson.

Born in Campbell County, he was a son of the late Fred Hubert and Mary Moore Thompson. He was a retired builder and was presently employed by Cedar Hills Golf Course. He was a member of West Lynchburg Baptist Church.

In addition to his wife, he is survived by two sons, R. Kenneth Thompson, Madison Heights, and Richard Bradley Thompson, Lynchburg; a daughter, Mrs. Carolyn T. Wilson, Rock Hill, S. C.; four brothers, Kermit L. Thompson and Jimmy Thompson, both of Lynchburg, Johnny Thompson and Dick Thompson, both of Gladys; three sisters, Mrs. Milton Kesee, Rustburg, Mrs. E. W. Jones, Spout Spring, and Mrs. Tommy Kessee, Chesapeake.

Funeral services were conducted at 2 p.m. Tuesday, June 16 at Diuguid Memorial Chapel with burial in Fort Hill Memorial Park.

Diuguid Memorial Chapel was in charge of arrangements.

George Earl Wilkerson

George Earl Wilkerson, 68, Route 4, Appomattox, died Thursday, June 11, at his residence. He was the husband of Agnes Page Wilkerson.

He was born in Appomattox County, a son of the late Elmo and Nannie Bingham Wilkerson. He was a retired core maker for Lynchburg Foundry, a veteran of World War II, and a member of Red Oak Baptist Church.

In addition to his wife, he is survived by three brothers, John A. Wilkerson, Halifax, Clarence Wilkerson, Roanoke, and Hubert (Frog) Wilkerson, Appomattox.

Funeral services were conducted at 2 p.m. Saturday, June 13 from Red Oak Baptist Church. Burial was in the church cemetery.

PHILLIP SCOTT POOL, who has been studying air conditioning and refrigeration at Campbell County Vocational Technical School was first place winner in Appliance Repairs for the district. He was second place winner in Air Conditioning for the district and first place winner in state competition in Appliance Repairs. He left Monday, June 15, for Atlanta, GA where he will compete in the National Appliance Repairs Contest. A 1981 graduate of Rustburg County High School, Pool was a member of VICA. He plans to attend Danville Community College where he will study air conditioning and refrigeration; he is working this summer with his father Steve Pool, owner and operator of Appomattox Radio and TV.

Baxter on dean's list

James E. Baxer II of Appomattox, a student at Virginia Commonwealth University, was recently named to the 1981 Spring semester dean's list. Students are required to be full-time with 15 or more credit hours and have a 3.5 or better grade point average.

Baxter is an accounting major.

Locals get diplomas

Lynchburg General-Marshall Lodge Hospital's School of Professional Nursing graduated twenty students on Sunday, June 14, at Fairview Christian Church in Lynchburg.

Commencement exercises began at 2:00 p.m. Speaker for the event was Chaplain E. O. Temple, Director of the Chaplaincy and Social Services Department at Lynchburg General Hospital.

The graduates for the area of Appomattox include: Penny Johnson and Brenda Thomas, Appomattox; and Karen Lively, Concord.

Raymond E. Hogan, executive vice-president of the hospital presented the awards and diplomas, assisted by Mrs. Patricia Uzsoy, assistant director, School of Nursing.

Mrs. Dorothy D. Marshall, director of nursing education presented the graduates with their school pins.

A reception in the church social hall followed the graduation exercises.

WOW convention held in Richmond

Cecil W. Deaner, Floyd W. Fleshman, Jr., John T. Hall, Charles L. Crews, Marvin J. House, Jr., Jimmy Drinkard and Donald L. Hudson of Camp 71, Appomattox and Edna Anderson, and Patricia House and Ann Reynolds from Grove 6073, Appomattox were delegates to the Woodmen of the World Life Insurance Society's 39th biennial Virginia Jurisdictional Convention May 22-24, at the John Marshall Hotel, Richmond, it was announced today by Ralph D. Reynolds, secretary of the local Woodmen lodge.

Registration for the more than 375 delegates and officers, representing more than 41,000 Virginia Woodmen members, was from 2:00 p.m. to 6:30 p.m., Friday, May 22, according to President Harry Caldwell, of Roanoke.

Convention speakers included Woodmen National President Nick T. Newberry, Omaha, Nebr., and Woodmen National Directors Harry G. Lawson, Appomattox, Va., and Charles D. Anderson, Columbia, S. C. Also playing prominent roles in the convention were two Woodmen state managers–Bob L. VandeLinde, of Richmond, and Paul H. Smith, of Roanoke.

The Firday evening program included separate initiations for men and women. Captain William C. Brooks and the team from Lodge 167, Staunton, conducted the men's ceremony and Captain Katherine Hobbs and the team from Court 379, Lynchburg, conducted the women's ceremony.

On Saturday morning, May 23, the convention project of playground equipment was presented to the Virginia Society for Mentally Retarded children.

The afternoon featured the audiovisual report on the Society's affairs by Woodmen National President Nick T. Newberry. This report highlighted a gain from 800,000 members in 1978 to more than 875,000 in 1980, the reaching of a goal of six billion dollars of life insurance in force in 1980, and record-breaking fraternal, social, and civic activity by local lodges.

The convention banquet was held Saturday evening. Guest speaker was National President Newberry. Entertainment was provided by the Treasurers Chest.

Sunday morning, May 24, delegates enjoyed a buffet breakfast and devotional service. This was followed by a business session which included election of officers. National President Newberry installed the officers including delegates to the national convention in Kansas City, Mo., July 26-30. The new officers will serve the jurisdiction until the next convention 1983.

McClary on patrol

Coast Guard Quartermaster 3rd Class Paul A. McClary, son of Ann C. and James E. McClary Jr. of Route 4, Box 35A, Appomattox, Va., and whose wife, Doris, is the daughter of Thelma Hughes of Route 1, Box 86, also of Appomattox, recently participated in a law enforcement patrol off the East Coast.

He is a crewmember aboard the Coast Guard cutter Reliance, homeported in Yorktown, Va.

During the patrol the Reliance cruised nearly 1,900 miles, conducted boardings of 13 foreign vessels, and came to the aid of an injured Greek seaman. The cutter also conducted helicopter landing qualifications for pilots from both Brooklyn and Cape May Coast Guard Air Stations.

The Reliance is a 210-foot long, medium endurance cutter with a crew of 66. It is the Coast Guard's only designated reserve training cutter.

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INSTRUCTION

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Good news for homemakers

Cooking outdoors

By Shirley W. Walton
Extension Agent

Hints for the Outdoor Cook

With outdoor cooking in full swing, it's time to get ready for several months of outdoor fun and fellowship. Regardless of your menu or equipment, you may need some helpful hints in order to make your cookouts easier and the food taste better. I would suggest some of the following hints for you as you enjoy preparing foods outside for your family:

1. Build a fire only large enough for the amount of food to be grilled. Do not waste your charcoal. It costs money! Allow about 30 minutes for the charcoal briquets to turn ash gray before putting food on the grill. When using gas or electric heat, preheat the grill.

2. Place meat 4 to 5 inches above the heat, unless cooking instructions state otherwise. Just before pieces of meat are completely done, move them to the outer edge of the grill where they will finish cooking and remain hot, but won't cook as rapidly as cook in the center directly over the heat.

3. When grilling steaks, turn them only once. Turning frequently dires out the meat. Always use tongs to turn steaks. A fork will pierce the meat and allow the juice to escape. To prevent steak from curling while grilling, score or slit the fat along the edge at about 1½ inch intervals before placing the meat on the grill.

4. Food may be basted during the entire cooking time or during the last half hour depending on the ingredients in the sauce. Remember that a sauce containing sugar will burn readily and cause the surface of the meat to brown excessively. This should be applied during the last 15 to 30 minutes of cooking time. A long-handled cotton dish mop works best for basting and should be used only for basting.

5. A meat thermometer inserted so the bulb doesn't touch bone or fat is the most accurate way to test doneness if you are barbequing a large piece of meat. For a roast, insert the thermometer in the center. Beef will be rare when the internal temperature is 140° F., medium at 160° F. and well-done at 170° F. Fresh pork should always be cooked until the internal temperature is 180° F. For poultry the thermometer should be inserted into the thickest part of the thigh, close to the body. Poultry is done when the thermometer registers 180 to 185 degrees.

6. Precooking spareribs in the kitchen cuts down on cooking time on the grill. Boil in a small amount of water or bake at 350 degrees about 30 minutes. Drain well before putting on the grill and baste with your favorite sauce as ribs cook.

7. When grilling chicken halves, place bony or rib cage side of the chicken next to the heat first. The bones act as an insulator and prevent the chicken from browning too fast. Twist the drumstick to test for doneness. If the joints twist out of the socket easily, the meat is done.

8. When using the rotisserie with your barbeque grill, make certain the rotisserie rod is inserted in the center of the meat lengthwise and that the spit forks are tight. This will keep the meat balanced and make the rotisserie turn evenly.

9. When using skewers, select long sturdy ones that reach completely across the grill. Place food on skewers leaving space between each piece to allow for heat penetration and thorough basting. Unless some vegetables are parboiled, they may require longer time than meat cubes. Therefore, you may want to put them on separate skewers.

10. Frozen vegetables are delicious cooked on the grill. Remove from package, dot with butter and season. Wrap in heavy duty aluminum foil securely while still frozen. Cook vegetables 30 to 40 minutes, turning once during the cooking process.

11. Why not try some potatoes and carrots and onions cooked together with hamburger on the grill. Add some seasoning and this makes a good meal in a pouch. This is a super meal for campers.

12. Disposable pans for heating vegetables, bread or other foods on the grill are easily made from heavy duty aluminum foil. Just tear off a length of foil, turning up the edges to make 1-½ to 2 inch sides. Pinch corners to prevent leaking.

Homemakers, outdoor cooking can be lots of fun. You might find that if you invest in a $5.00 to $10.00 electric starter, you will save buying lighter fluid. These starters will last three summers if properly used and stored. This not only saves money over the course of the summer, but it also will keep you from the fear of the lighter fluid tasting in your food.

If you have a homemaking question or problem, call 352-8244 or write P. O. Box 488, Appomattox, Va. 24522. It is always a pleasure to hear from you.

Have a good week!

RECIPE OF THE WEEK

Patsy's Fruit Cobbler

1 qt. fresh or frozen fruit
5 Tblsp. self-rising flour
5 Tblsp. sugar
1 cup self-rising flour
½ cup milk
1 stick butter, melted
1 cup sugar
½ cup water

Place fruit in baking dish. Mix 5 Tblsp. flour, 5 Tblsp. sugar and a little nutmeg and stir into fruit. Mix 1 cup self-rising flour, milk and butter and spread over fruit. Combine 1 cup sugar and water and pour over mixture in baking dish. Bake at 350° for 50 to 60 minutes. Thanks are due Patsy Murphy for sharing this good recipe with us. This is the BEST fruit cobbler I have ever eaten.

NOTE: Because of many requests this cobbler recipe is being published again. It makes the best cherry, blackberry and apple cobblers you will ever eat.

Happiness is 4-H

Almost 160 Appomattox 4-H'ers are taking part in 4-H Camp programs at Holiday Lake 4-H Camp this week. The Appomattox group left Monday morning and will return after lunch on Friday. During the week 4-H'ers will be participating in a variety of classes, activities, sports and exciting programs. Seven adult 4-H leaders and eleven teen leaders are assisting with this year's camping program.

* * *

Five Appomattox 4-H'ers participated in last week's Piedmont Area Junior Livestock in Farmville. Ronald Thoma, Glen McClenny, Karen Gilliam, Dean Jamerson and Kenneth McClenny were involved in the show which included beef steers, beef heifers, market lambs and market hogs. Ronald Thoma exhibited the grand champion lamb; Karen Gilliam showed the grand champion pen of three lambs; Dean Jamerson had the grand champion pair of market hogs and the reserve champion single market hog; Glen McClenny and Kenneth McClenny showed angus heifers and placed first and second in their respective classes and also placed first in the junior and senior fitting and showing classes.

* * *

Twenty four Appomattox Senior 4-H'ers will leave Monday morning for State 4-H Congress on the Virginia Tech Campus in Blacksburg. 4-H Congress is held each summer for teenagers from across Virginia. Approximately fourteen hundred young people will participate in this year's 4-H Congress. Appomattox 4-H'ers attending Congress include: Donna Baldwin, Mitzi Baldwin, Richard Conner, Laurie Cowan, Steve Cyrus, Dale Glover, Jane Guill, David Hancock, Jennifer Inge, Denise Jackson, Glen McClenny, Michael McCoy, Phillip Mobley, Terri Nash, Kathy Parsons, Susan Shorter, Blair Smith, Ruby Smith, Karen Stevens, Robert Taylor, Sylvia Trent, Cheryl Walton, Laura Walton, Marlene Watkins, and Sandra Watkins.

* * *

Twelve 4-H'ers and two chaperones from Rock County, Wisconsin will arrive in Appomattox on the evening of July 6 and be with us until Sunday, July 12. During their stay in Appomattox, the Wisconsin 4-H'ers will be living with families across the county and will be taking part in several tours. 4-H'ers from Appomattox will travel to Wisconsin during the summer of 1982.

Young Hearts to meet

The Young Hearts Club will meet on Wednesday, June 24 at 10:30 at the homes of Grover and Neola Smith and Helen Gunter and Ralph Barlow. The occasion will be an old fashioned Tacky Party. A covered dish luncheon will be served at 12:30. Beverages will be furnished by the club.

All members are urged to make plans to attend, bring a covered dish and plan to have fun!

UDC meet planned

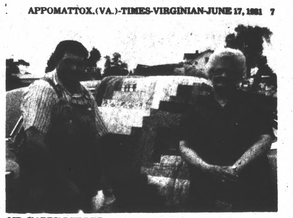
The Appomattox Chapter of the United Daughters of the Confederacy will meet with Helen Gunter on Thursday, June 18 at 6:00 p.m. at the Smith Picnic house. All members are asked to bring a covered dish. Drinks will be furnished.

Bugg accepts position

Miss Nadine Faye Bugg has accepted the position as Executive Administrative Secretary to Mr. Jonathan Collins, General Manager; and Mr. Victor Oppleman, Managing Director of The Lynchburg Hilton.

This is the area's newest and largest hotel located across from River Ridge Mall.

Nadine is presently a Business Administration student at Central Virginia Community College in Lynchburg. She is the 19-year-old daughter of Mr. and Mrs. Paul H. Bugg.



MR. HARRY DURREE was the proud winner of the quilt made by the Oakville Home and Garden Club at the Oakville Ruritan Flea Market Saturday. Charles Middleton, meteorologist for WSET-TV news, drew the winning name. Mrs. Thelma Rogers, member of the Quilt Committee, is shown presenting the quilt to Mr. Durree. She made the quilt by hand and it was quilted by the members. The club extended thanks to everyone who made donations.

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© By W. D. FARMER

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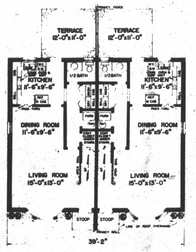

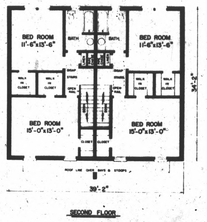

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